



Restaurant le Meurice
ALAIN DUCASSE

Langoustines from Scotland, fennel/lemon	135
Cookpot of morels, romaine lettuce and fresh herbs	130
Green asparagus from Piolenc, avocado, sea urchin, caviar	150
Warm Guinea fowl and foie gras pâté, Périgueux sauce	115
‘Ikejime’ line-caught sea bass on the scale, green peas and rhubarb	110
Fillet of John Dory, green asparagus, black olives	125
Turbot, artichokes, heartleaf iceplant	125
Blue lobster, sea potatoes, black garlic	135
Chicken from Culoiseau farm, morels, wild garlic	175
Saddle of Lacaune lamb, shellfish, iodized condiment	130
Duckling with orange, turnips	125
Silk grain veal, smoked eel and Swiss chard	130
Cheeses	30

COLLECTION MENU 380

THREE DISHES, CHEESES AND DESSERT

DESSERTS 35

Coconut, forest pepper	
Mango, juniper berries, iced rice pudding	
Chocolate and cocoa from our Manufacture	
Fresh/frozen pomelos and sweetscented marigold	
Baba with your choice of rum, lightly whipped cream	
Simply white, milk emulsion and vanilla	

CHEF JOCELYN HERLAND
CHEF PÂTISSIER CÉDRIC GROLET

NET PRICES IN EURO
TAX AND SERVICE INCLUDED,
ACCORDING TO THE LEGAL REQUIREMENT CONTROLS BY THE DECREE DATED DECEMBER 17, 2000 N°2002-1465,
THE RESTAURANT LE MEURICE ALAIN DUCASSE AND ITS SUPPLIERS, ENGAGE
AND GUARANTEE THE FRENCH ORIGIN OF ALL THEIR BOVINE MEAT.
THE INFORMATION REGARDING THE ALLERGENS ARE UPON REQUEST.